



SAMPLE WEEKDAY LUNCH BUFFET MENU

JOURNEY THROUGH
SOUTHEAST ASIA WITH US

MONDAY TO FRIDAY

Adult: S\$78 | Child: S\$39

 @riserestaurantsg #risesg  @rise.mbs

Prices are subject to 10% service charge and prevailing goods and services tax.

THAILAND & VIETNAM

HOT

Green Chicken Curry
Beef Tenderloin with Massaman Curry
Chicken with Chilli & Thai Basil
Spicy Mixed Seafood (Prawns, Mussels, Squid)
Stir-Fried Minced Pork with Sweet Basil
Grilled Ibérico Pork Neck
Wok-Fried Vegetables with Prawns
Deep-Fried Crispy Oyster Mushrooms
Braised Pork Belly with Boiled Egg & Coconut Water

COLD

Green Papaya Salad
Mango Salad with Shrimps
Marinated Thai Fruit Salad
Vietnamese Rice Paper Rolls with Prawns

SINGAPORE

PERANAKAN / MALAY / INDIAN

Babi Pongteh
Nyonya Chap Chye
Wagyu Beef Cheek Rendang
Seabass Assam Pedas
Nasi Lemak with Condiments
Sayur Lodeh
Butter Chicken
Lamb Masala
Tandoori Cauliflower
Daal
Vegetable Biryani

CHINESE

Pork Ribs with Coffee Sauce
Prawns with XO Sauce
Wok-Fried Beef with Sweet Peppers & Oyster Sauce
Poached Anxin Corn-Fed Chicken
Fragrant Rice, Chilli Calamansi Sauce, Old Ginger Dip

SOUP

Pork Rib Soup with Turnip

NOODLES

Singapore Laksa

SEAFOOD ON ICE

Tiger Prawns, New Zealand Blue Mussels, Venus Clams, Scallops on the Half-Shell
Atlantic Snow Crab, Greenland Shrimps, Irish Sea Whelks

DIPS

Home-Made Thai Green Chilli, Cocktail Sauce

SASHIMI & SUSHI

Norwegian Fresh Salmon*, Octopus, Yellowfin Tuna

Aburi Salmon, Jellyfish Gunkan

California Rolls, Rainbow Maki, Unagi Tobiko

Shoyu, Wasabi, Pickled Ginger

Cold Soba Noodles with Condiments

*Sustainable

Menu is on rotation basis and subject to change.

CHEF'S CORNER

CARVINGS

Australian Stanbroke Beef Ribeye

Baked Herbed Seabass

Ibérico Pork Rack

Salt Marsh Lamb Leg

HOT

Mafaldine Pasta in Parmesan Wheel

Grilled Salmon Fillet with Pesto

Sautéed Broccolini with Almond Flakes & Échiré Butter

Sautéed Potatoes, Gratin Cauliflower, Baked Eggplant

SALADS

Caesar Salad with Fresh Parmigiano, Croutons, Bacon Bits

Potato Salad with Crispy Pancetta, Green Beans, Boiled Egg, Olives, Pesto, Olive Oil

Frisée, Carrots, Orange Segments, Honey Mustard Dressing

Asparagus, Cherry Tomatoes, Fresh Basil Leaves, Baby Rocket, Fresh Parmesan, Pine Nuts

Hummus, Baba Ghanoush, Tahini, Guacamole, Tzatziki, Pita

French, Thousand Island Dressing, Goma

CHEESES & BREADS

Époisses, Pont-l'Évêque, Taleggio, Morbier, Brillat-Savarin, Gubbeen, Münster, Banon, Langres, Scamorza, Stilton

Sourdough Baguette, Pretzel, Champagne Bread, Garlic & Emmental Bread, Multiseed Bread, Mustard Bread, Mediterranean Focaccia, Grissini, Lavash, Sourdough Cereal Bread, Rye Sourdough, Walnut Bread, Cranberry & Red Wine Sourdough

SMOKED FISH & CHARCUTERIE

Hot Smoked Salmon* with Crème Fraîche, Dill, Horseradish Sauce

Truffle Salami, Beef Pastrami, Prosciutto, Mortadella

SOUP

Cream of Tomato

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SWEET ENDINGS

WHOLE CAKE

Ondeh Ondeh Cake
Kaffa Chocolate Cake
Strawberry Shortcake
New York Cheesecake

MINIATURES & SHOOTER GLASSES

Chempedak Cheese Tart
Salted Chocolate Macadamia Tart
Coconut Mango Mousse
Raspberry Panna Cotta
Pulut Hitam Mousse Cake

LOCAL DELIGHTS

Kueh Talam
Sago Lapis

WARM DESSERT

Peach Gum Longan Soup

LIVE STATION

Peanut Mochi
Ice Chendol

ICE CREAMS & SORBETS

Rum & Raisin Ice Cream
Chocolate Ice Cream
Coconut Lime Sorbet
Mango Passion Fruit Sorbet